

HOT ROAST PORK SANDWICH

Meat

Ingredients	100 servings	
	Weight	Measure
Pork, Fresh Ham, boneless, thawed**	22 lb	12 lb 8 oz cooked
Bread, enriched flour white sandwich	12 lb	200 slices
Brown Gravy, prepared, hot	3 1/8 gal

Directions

1. Place roasts of like sizes, in netting, in roasting pans.
2. Insert meat thermometer into the center of largest roast in each pan.
3. Roast at 325°F in a conventional oven, 20 to 25 minutes per pound, to an internal temperature of at least 145°F (rare), 165 to 170°F (medium). Total roasting time will be approximately 3½ to 4 hours.
4. Allow roasts to stand 10 to 15 minutes for juices to redistribute.
5. Slice roast into thin slices, 16 to 24 slices per pound.
6. Sandwich assembly:
 - Place 3 to 4 slices pork (2 ounces total) on a slice of bread.
 - Top with ¼ cup gravy.
 - Place second bread slice on top of gravy, and pour another ¼-cup over the bread.
 - Serve immediately.
7. Maintain 140°F serving temperature of both sliced pork and gravy throughout the serving time.
8. Quickly cool leftovers in shallow pans and refrigerate immediately.

Commodity is in **bold**.

**All thawing time should be in the refrigerator.

Serving: 1 sandwich
provides 2 ounces of meat
and 2 servings of grains/breads

Special Tip:

1) Thawing *MUST* be accomplished under refrigeration: 4-7 hours of thawing time for each pound of roast.

2) For a quick and easy gravy:

- Margarine 1 lb 4 oz
- Flour 1 lb 4 oz
- Pork, chicken, or beef base 15 oz
- Water 2½ gal

1. Melt margarine. Stir in flour to make a roux.

2. Dissolve base in hot water. Slowly stir into roux, mixing with a whisk until smooth and thickened.

3. Heat, and stir, bringing to a boil.

4. Season with salt and pepper to taste.

Will make approximately 3 1/8 gallons of gravy.

3) Gravy can also be made from drippings in roasting pan, using the same proportions as above, substituting drippings for the margarine.

Nutrients Per Serving 2 oz cooked pork roast only

Calories	100	Saturated Fat	1.3g	Iron	.6mg
Protein	15g	Cholesterol	35mg	Calcium	4mg
Carbohydrate	0g	Vitamin A	1RE	Sodium	39mg
Total Fat	3.9g	Vitamin C	0mg	Dietary Fiber	0g

Recipe provided by foodservicerecipes.com
This recipe has not been standardized by USDA.

